



thai Si

ROYAL THAI SPA



An Oasis of Flavor and Beauty

Imagine a place
where Thailand's exotic echo
dances with Italian elegance
where every meal is a discovery
every view is like a postcard

This is the Restaurant set in
THAI SI Royal Thai Spa

Not only a place to dine in
but something to experience with all your senses

Thai cuisine
with its fragrant aromas and exotic flavors
is the exponent
and invites you to a unique culinary journey

Ample, bright spaces
and the lake's reflections
create a cozy atmosphere
almost suspended in time

The lake becomes a cape of water
that reflects the sky's colors
Sunset is not just a time of day
but a sight that steals your heart
an emotion to live

ThaiSi evokes a concept of safe haven
a place where time slows down
where beauty and flavor unite
to create a perfect harmony

whether it's an invigorating lunch break
or a romantic dinner or a special event
ThaiSi promises an unforgettable experience
a memory that warms your soul



thai Si

ROYAL THAI SPA

Thai Style



Popia tod

fried spring rolls, filled with vegetables and glass noodles, with a sweet and sour sauce

€ 14

Gai Tod

marinated fried chicken wings

€ 14

Goong lae pak tod

prawn tails with spicy sweet and sour sauce

€ 16

Som Tum Thai

green papaya, cherry tomatoes, green beans, peanuts, chili, garlic, fish sauce and lime

€ 16

Gung pla-muek lae pak tempura

battered and fried prawn tails, calamari and vegetables

€ 24



Soups

Tom Yum Goong

sweet-and -sour spicy soup with prawns, calamari, mushrooms, galanga, citronella, and kaffir lime leaves.

€ 20

Tom Kha Gai

creamy coconut milk soup with chicken, galanga, citronella, mushrooms and lime juice

€ 16



Ka pao

sautéed green beans with prawns,
soy sauce and oyster sauce

€ 18

Pad Woon Sen Goong

soy noodles with prawns, vegetables
and ginger aroma

€ 16



Noodles and Rice

choose an option between:
chicken - pork - prawns - vegetarian

Pad Thai

sautéed rice noodles with egg, soy sprouts, peanuts
and tamarind sauce

€ 15

Khao Pad

fried rice with egg, onion, celery, carrots, peas,
zucchini, soy sauce and oyster sauce

€ 14

Khao Pad Sapparot

fried rice with pineapple, egg, yellow curry,
cherry tomatoes, onion, celery, carrots, broccoli,
cashews, soy sauce and oyster sauce

€ 16



Curry

choose an option between:
chicken - pork - prawns - vegetarian

Gaeng Phet Phak

creamy, slightly smoked, spicy red curry with
vegetables, bamboo sprouts and sweet basil

€ 18

Gaeng Kari Phak

aromatic, mildly spicy yellow curry with
coconut milk, bamboo, vegetables,
turmeric and spices

€ 16

Gaeng Khiao Waan Phak

very spicy green curry with strong herbaceous
flavor, coconut milk and vegetables

€ 17



Italian Style



Crunchy Squid Tentacle

with daikon and carrot salad
mayo and wasabi

€ 16

Home-marinated Salmon

served on julienne vegetables
with lime citronette

€ 14

Mini Vegetable Parmigiana

served with yellow cherry tomato cream

€ 8



Paccheri with Fresh Tuna

sautéed in extra-virgin olive oil, shallot aroma, cherry tomatoes
and taggiasca olives

€ 16

Buffalo Ricotta Ravioli

with fowl ragout sauce, vegetables and rosemary aroma

€ 14

Spaghetti with Seafood

with light lemon-flavored bisque and Bronte pistachios

€ 18

Legume-Flour Linguine with Arugula Pesto

with Walnuts and smoked Ricotta

€ 12



Seabass Filet with herbs and almonds

served with sautéed vegetables

€ 18

Guinea Fowl with Prosecco Sauce

served with rosemary roast potatoes

€ 16

Lemon Monkfish Filet

cooked at low temperature
with sautéed vegetables

€ 22

Grilled Steak

served with potatoes and red caramelized onions

€ 24

Tuna Teriaki

served on julienne vegetables
and wasabi mayonnaise

€ 24



Classic Summer Dishes



Triple Tomato Caprese

with buffalo mozzarella and light basil pesto

€ 13

Grilled Salmon with Avocado

served with lettuce, steamed vegetables and mixed grains, seasoned with lime citronette

€ 18

Tuna and Egg Salad

mixed salad, carrots, green beans, palm hearts, corn and tomatoes

€ 14

English-Style Roast beef

with BBQ sauce and fries

€ 20

Roast Pork Loin with Tuna Sauce

served with steamed vegetables

€ 16

Carne Salada Carpaccio

salt-cured beef served on corn salad, confit tomatoes and sour pepper pearls

€ 16

Parma Ham and Cantaloupe

36-month Parma Ham with cantaloupe

€ 18

Chicken Caesar Salad

lettuce, parmesan scales, egg, croutons and Caesar Sauce

€ 14

Greek Salad

tomatoes, red onion, peppers, cucumbers, greek feta cheese

€ 14

Mediterranean-Style Swordfish Filet

with semi-dry tomatoes, olives, capers and basil

€ 20



Dessert

€ 6



Tiramisu

mascarpone cream, ladyfingers and coffee

Vanilla and Lemon Panna Cotta

served with fresh strawberries

**we also offer more seasonal
desserts, please ask your server**



Marinated Pineapple Carpaccio

pineapple marinated in caramel, tamarind,
citrus and thai spices,
served with vanilla ice cream

Broken Shortbread with tropical Fruit

served with coconut cream

Coconut Ice Cream

served with toasted sweet and savory cashews
and caramel

Mango sticky rice

glutinous rice, mango and coconut cream

Allergens

Here follows a list of our dishes, with the allergens they contain.

For any further information or clarification, please ask our staff

Tom Yum Goong 

Tom Kha Gai 

Goong lae pak tod 

Popia tod 

Gai Tod 

Gung pla-muek lae pak 

Som Tum Thai 

Pad Thai 

Khao Pad 

Khao Pad Sapparat 

Pad Woon Sen Goong 

Gaeng Phet Phak 

Gaeng Kari Phak 

Gaeng Khiao Waan Phak 

Ka pao 

Home-Marinated Salmon 

Mini Vegetable Parmigiana 

Paccheri with fresh Tuna 

Buffalo Ricotta Ravioli 

Linguine with Arugula Pesto 

Spaghetti with Seafood 

Seabass Filet 

Grilled Beef Steak 

Lemon Monkfish Filet 

Crunchy Squid Tentacle 

Beef and Cabbage Roll 

Guinea Fowl with Prosecco Sauce 

Tuna Teriyaki 

Grilled Salmon with avocado 

Egg and Tuna Salad 

English-Style Roast beef 

Pork Loin with Tuna Sauce 

Carne Salada Carpaccio 

Parma Ham with Cantaloupe

Chicken Caesar salad 

Triple Tomato Caprese 

Greek Salad 

Swordfish Filet 

Tiramisu 

Vanilla and Lemon Panna cotta 

Marinated Pineapple Carpaccio 

Shortbread with tropical fruit 

Coconut Ice Cream 

Mango sticky rice 

Allergens



Gluten (Cereals containing gluten)



Peanuts



nuts
(almonds, hazelnuts, walnuts, cashews, pistachios, Brazil nuts, macadamia nuts, pecan nuts)



Soy



Seafood (shrimp, prawn, lobster, crab)



Egg



Dairy (milk, cheese, butter yoghurt)



Fish



Mollusks (calamari, squid, mussel, clam, oyster)



Celery



Mustard



Sesame



Lupin Beans



Sulfites